

Appetizer Menu

Smoked Salmon Canapés \$11.95

Roasted Crostini, Boursin Cheese, Smoked Salmon, Cucumber and Capers.

Bacon Wrapped Prawns \$11.95

Jumbo Prawns, Bacon. Served with Garlic Ginger Sauce.

Beef & Shrimp Lumpia \$11.50

Beef and shrimp onion.

Anti Pasti \$16.50

A pairing of Cheese, Olives, Roasted Tomatoes, Mushroom, Salami, Crostini and Candied Walnuts.

Filet Tips and Wild Mushrooms \$11.95

Grilled Filet Mignon slices (Medium Rare), Wild Mushroom and Brandy cream Sauce

Calamari Fritte \$10.95

Crisp Calamari Steak, Rings, Tentacles. Served with Lemon Caper Aioli and Marinara.

Bruschetta \$8.95

Crostini, tomatoes, basil, garlic, extra virgin olive oil, balsamic reduction and Asiago.

Butternut Raviolis \$11.95

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Goat Cheese Gnocchi \$11.95

Sage Brown Butter, Garlic, Sun Dried Tomato, Pine Nuts and Asparagus. Asiago Garnish.

Steamed Clams \$12.95

Wild caught Clams, Chardonnay, Garlic, Shallots, Leeks, Fennel and Scallions in Lemon Butter Sauce.